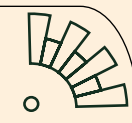


# EKSPEDISJONSHALEN



## APÉRITIF

**PROSECCO**  
Le Contesse Brut,  
DOC Treviso • SU  
140,- / 675,-

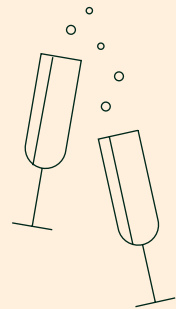
**CRÉMANT**  
Crémant d'Alsace Le Jardin de  
Trebogad Brut,  
Cave du Roi Dagobert • SU  
180,- / 890,-

**CHAMPAGNE**  
Taittinger Brut Réserve • SU  
220,- / 1300,-

**SOMMERRO  
GIMLET**  
| 205,-

**SOMMERRO  
DRY MARTINI**  
SU  
| 205,-

**SOMMERRO  
PALOMA**  
| 205,-



TODAY'S MAIN COURSE  
445,-

CHEF'S THREE COURSE MENU  
825,-

CHEF'S THREE COURSE VEGETARIAN  
725,-

ADDITIONAL CHEESE  
M, SE, SU, HN, AL, R, W  
235,-

WINE PACKAGE | 3 GLASS  
745,-

## HORS D'OEUVRES

ENTRÉE PRIX FIXE - Today's starter . . . . . 255,-  
Ask your waiter for allergies

**STEAK TARTAR** with onion, capers, cornichons & egg  
SU, E, MU, B, F  
Small (100g) . . . . . 225,-  
Large (150g) . . . . . 295,-

**FETA CHEESE (V)** with Sommerro salad, romesco sauce,  
blood orange, grilled squash & pumpkin seeds • M, SU . . . . . 275,-

**PRAWN & LOBSTER COCKTAIL**  
with baby gem salad, sourdough crumble, pickled cucumber  
& lemon • SH, SU, W, E, MU . . . . . 295,-

## FROM THE GRILL

**IBERICO CHEEKS**  
with grilled summer cabbage, crispy potato &  
champagne sauce with n'duja • M, SU, CE . . . . . 455,-

**DRY-AGED BLACK ANGUS**  
with Béarnaise or Café de Paris butter & french fries  
E, M, SU, W, F, B. . . . . 545,-

**GRILLED VEAL CULOTTE** with broccolini,  
Norwegian tomatoes from Hanasand farm, fries  
& sauce charcutière (2 pers) • M, SU, MU, CE. . . . . 1095,-

## PETITS PLAISIRS

**ROSTI POTATO & VENDACE ROE** with Västerbotten cheese & chives • M, F, SU . . . . . 195,-

**CHARCUTERIE** with a selection of salami, hams & cheese • SU, M. . . . . 295,-

**SALTED MARCONA  
ALMONDS**  
AL  
85,-

**OLIVES**  
85,-

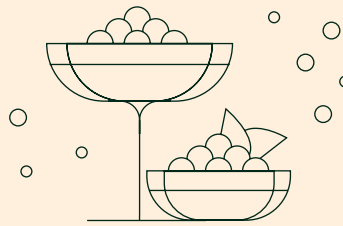
**SOURDOUGH BREAD**  
with whipped organic Røros butter  
W, R, M  
85,-

**FINE DE CLAIRE OYSTERS** with apple mignonette sauce • MO, SU . . . . . 180,- 3pcs / 345,-

**TODAY'S OYSTERS** with soy & ginger dressing • MO, SU, S, SE . . . . . 185,- 3pcs / 365,-

## ANTONIUS OSCIETRA CAVIAR

30g caviar, blinis, egg & crème fraîche  
F, E, M, W . . . . . 995,-



## PLATS PRINCIPAUX

**CONFIT KING OYSTER MUSHROOM (V)** with wild garlic, endive, halloumi,  
dukkah crumble & white wine sauce • M, SU, PI, HN, SE . . . . . 325,-

**BUCATINI ARRABBIATA (V)** with stracciatella cheese & basil • WH, E, M . . . . . 315,-

**SOMMERRO BURGER** with 100% Norwegian beef, cheddar, baby gem,  
truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU . . . . . 325,-

**BEYOND VEGETARIAN BURGER (V)** with cheddar, baby gem,  
truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, R, SU, MU . . . . . 295,-

**TURBOT** with pommes mousseline, smoked almonds, asparagus &  
beurre blanc with vendace roe • F, M, SU, AL . . . . . 495,-

## BEER

SCHOUS (draught) • GL. . . . . 105,-  
KRONENBOURG 1664 BLANC (draught) • GL. . . . . 115,-  
THE STONEWALL INN IPA (draught) • GL. . . . . 115,-  
PERONI (bottled) • GL. . . . . 115,-

## WHITE WINE

**SOMMERRO HOUSE WHITE**  
50% Chardonnay, 50% Viura • SU. . . . . 140,- / 675,-  
**DOM. ROBERT VIC CROISÉE DE LA MER**  
Sauvignon Blanc • SU. . . . . 170,- / 800,-  
**NEEF-EMMICH** Riesling Trocken • SU . . . . . 190,- / 950,-  
**ANDRÉ GOICHOT** Château du Cray Chardonnay • SU . 215,- / 1000,-

## ROSÉ WINE

**SOMMERRO HOUSE ROSÉ** 100% Garnacha • SU . . 140,- / 675,-

## RED WINE

**SOMMERRO HOUSE RED** 100% Garnacha • SU . . . 140,- / 675,-  
**BOUTINOT LES COTEAUX** Côtes du Rhône • SU . . 170,- / 800,-  
**ANDRÉ GOICHOT** Château du Cray Pinot Noir • SU . . 225,- / 1100,-  
**MOUTON CADET** Cuvée Héritage • SU . . . . . 235,- / 1150,-

## ALCOHOL FREE

PERONI 0,0% Ø1 • G . . . . . 89,-  
SPARKLING TEA . . . . . 125,- / 585,-  
LUSCOMBE Sicilian Lemonade / Rhubarb Crush . . . . . 85,-  
FRUITY Mocktail . . . . . 145,-  
SPRITZ Mocktail . . . . . 145,-

## GARNITURE

**GREEN SALAD**  
with Dijon vinaigrette • MU, SU. . . . . 85,-  
**TODAY'S GREENS** . . . . . 95,-  
**PEARL POTATOES**  
with garlic & herbs • M. . . . . 95,-  
**FRENCH FRIES** • W . . . . . 85,-

SH=SHELLFISH, E=EGG, F=FISH, M=MILK PROTEIN, AL=ALMONDS, HN=HAZELNUTS,  
WN=WALNUTS, PI=PISTACHIOS, CE=CELERY, MU=MUSTARD, SU=SULFITE,  
MO=MOLLUSKS, W=WHEAT, R=RYE, B=BARLEY

# EKSPEDISJONSHALEN

BAR · EKSPEDISJONSHALEN · BRASSERIE  
· OSLO · 1931 · FROGNER ·